



WÖLFFER ESTATE
VINEYARD
ESTATE CABERNET FRANC 2024
A WÖLFFER ESTATE SELECTION

REGION

Appellation: Long Island, NY. Produced and bottled in Sagaponack, New York.
Under the meticulous care of Winemaker/Partner Roman Roth and Vineyard Manager Rich Pisacano, our vineyard encompasses 55 acres of sustainably farmed vines. Our unique combination of Bridgehampton loam soil and ocean breezes from the Atlantic, only 2.6 miles away, provide Bordeaux-like conditions, perfect to achieve the balance of ripeness and acidity of Wölffer's signature style: European elegance paired with the distinct typicity of Long Island terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPES

88% Cabernet Franc, 7.5% Merlot, 4% Cabernet Sauvignon, 0.5% Petit Verdot

WINEMAKER'S NOTES

Deep ruby in color, the nose shows inviting aromas of cassis, blackberry, sweet cinnamon, toasted sandalwood, black plum, mixed in with violet and dried thyme. The mouthfeel is elegant, focused with fruit, velvet tannins, and minerality. This medium-bodied Cabernet Franc is well balanced with a long savory finish and is the perfect partner to food. It is perfect to drink at present but will also age gracefully for many years to come.

TECHNICAL DATA

The 2024 vintage was nothing short of extraordinary, defined by an ideal growing conditions, it will be remembered as a landmark year for Long Island wines. What started off as a cool and wet spring, accompanied by an unexpected frost on April 26th and notably reduced Chardonnay and Cabernet Franc crop yields, evolved into the warmest year in recorded history. This, combined with a spectacular 3 month long, sunny end to harvest without any humidity and rainfall, resulted in an incredibly clean and concentrated fruit. These ideal conditions were the foundation to make the wine of the century!
The Estate Cabernet Franc is a blend of different lots with a variety of characteristics picked between October 10th and the 25th. The grapes were handpicked and carefully destemmed on our CMA Dream Destemmer. A detailed selection process took place in the vineyard and on our sorting table. The healthy grapes were cold-soaked at 50°F for 24hr. The fermentation temperature peaked at 88°F with a total skin maceration between 14 to 17 days. We did three pump-overs a day or 3 punch downs in the open bins during peak fermentation. The grapes were pressed gently and 100% of the wine finished malolactic fermentation and matured in Barrique barrels, our upright oak tank, and in a stainless-steel tank. The wine was racked a total of 4 times and is unfined. After intensive blending trials, the final blend was made in August of 2025 for additional structure and balance. The wine matured in French barrels for a total of 14 months. The wine was bottled the week of January 21th, 2026, resulting in 2224 cases of 750ml bottles.

ANALYSIS

Brix at Harvest	24.1	Titrateable Acidity	4.8	pH	3.75
Alc. by Volume	14%	Residual Sugar	0.4gr/Ltr		

SERVING SUGGESTIONS

Serve slightly below room temperature. Pair with flank steak, sausages, or cured meats. This versatile wine can also be served with pizza, pasta dishes, or with a more classic match of Manchego. It is an unexpectedly good match for flavorful fish, like bluefish or salmon. There are endless pairing options with this red.

SUGGESTED RETAIL PRICE

\$25 per bottle

WHY THIS WINE?

Cabernet Franc is a variety that is extremely well suited for Long Island. When well cared for, with moderate yields, the fruit ripens to produce a wine with wonderful structure, amazing fruit, and playfulness. The tannins are softer, resulting in classic elegance and balance. This variety is perfect to make food friendly and very versatile wines.